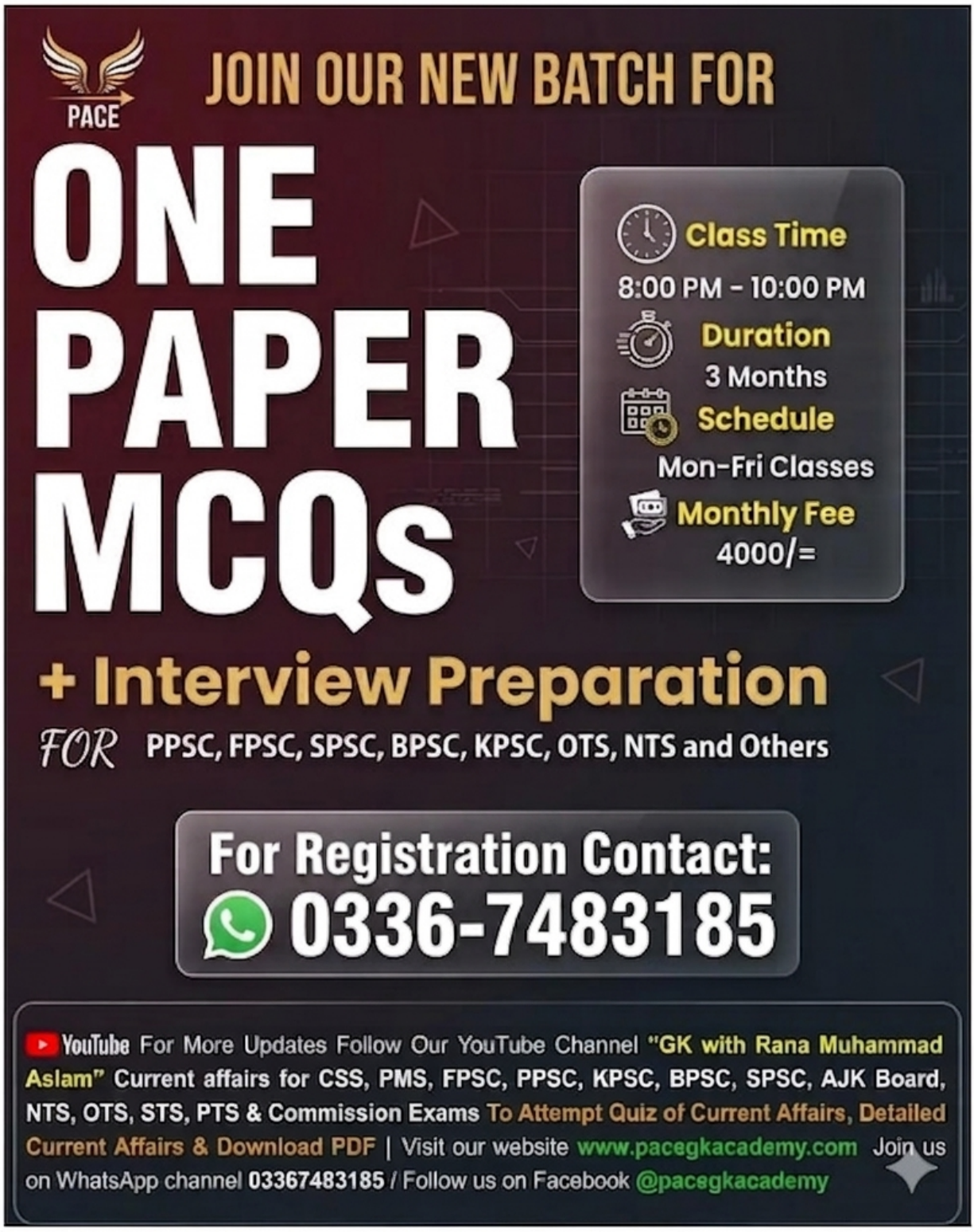
Food Technology



Food Technology

Q.1: The term _____ is sometimes used to denote both sensation and the substance.
A. Taste
B. Aroma
C. **Flavour**
D. All above

Q.2: In dairy industry _____ bacteria are most often used to convert milk sugar to lactic acid.
A. Streptococcus
B. Lactobacillus
C. Acetobacter
D. **a & b**

Q.3: Vinegar is a product of _____ fermentation.
A. Lactic
B. **Acetic**
C. Alcoholic
D. None

Q.4: _____ is the acetic acid producing bacteria.
A. **Acetomonas**
B. Saccharomyces
C. Streptococcus
D. None

Q.5: The examples of fermented dairy products are _____.
A. **Cheese and Yoghurt**
B. Butter and Cream
C. Cream and Ice Cream
D. All above

Q.6: Tea is an example of _____ fermentation.
A. Alcoholic
B. **Non-alcoholic**
C. Acetic
D. None

Q.7: Cereals are fermented to produce _____.
A. Coffee
B. Seasoning
C. **Bread**
D. Chapatti

Q.8: Soy sauce is the fermented product of _____.
A. Barley
B. Wheat
C. Oat
D. **Soy beans**

Q.9: Beer is produced from _____.
A. Wheat
B. **Barley**
C. Corn
D. Rice

Q.10: Saccharomyces cerevisiae is an example of _____.
A. Bacteria
B. Fungi
C. **Yeast**
D. Molds

Q.11: The final products of alcoholic fermentation are _____.
A. Acetic acid + Water
B. **Ethyl alcohol + Carbon dioxide**
C. Ethyl alcohol + Water
D. All above

Q.12: Sorbic acid and _____ are the preservatives used in bread preparation.
A. Sulphur dioxide
B. Nitrites
C. **Propionic acid**
D. Benzoic acid

Q.13: In the production of carbonated beverages CO_2 and _____ are common additives used as preservatives.
A. Sodium propionate
B. Sorbic acid
C. **Benzoate**
D. Nitrates

Q.14: The most commonly used leavening agents in bakery are _____.
A. Yeast
B. Sodium bicarbonate
C. Sugar
D. **a & b**

Q.15: The examples of thickening agents are _____.
A. Agar
B. Amylose
C. Guar gum
D. **All above**

Q.16: _____ is an example of antiripening agent.
A. 2,4,5-Trichlorophenoxyacetic acid
B. **Maleic hydrazide**
C. Sulphur dioxide
D. Sodium benzoate

Q.17: BHA & BHT are examples of _____.
A. Antisprouting agent
B. Antiripening agent
C. **Antioxidants**
D. Antimicrobial agent

Q.18: _____ is a naturally occurring antioxidant.
A. Vitamin K
B. Vit. A
C. Vit. B
D. **Vit. E**

Q.19: _____ is used to whiten the color of fresh whole milk for the production of some kinds of cheese.
A. **Hydrogen peroxide**
B. Sulphur dioxide
C. Sodium benzoate
D. Potassium sorbate

Q.20: Many chemicals are added intentionally during production, processing or storage to improve or enhance the qualities of the foodstuff, termed as _____.
A. Food adulterants
B. **Food additives**
C. Food contaminants
D. All above

Q.21: Many substances enter foodstuffs accidentally during production, processing, storage & handling, often referred to as food _____.
A. **Contaminants (Food Contaminants)**
B. Food adulterants
C. Food additives
D. All above

Q.22: Some substances are added intentionally to foods for the purpose of making more profit, generally termed as _____.
A. Food contaminations
B. **Food adulterants**
C. Food additives
D. All above

Q.23: _____ is the method of food preservation in which food contained in a permanently sealed container is subjected to an elevated temperature for a definite period of time and then cooled.
A. **Canning**
B. Sterilization
C. Pasteurization
D. Blanching

Q.24: Tyndallization is more reliable than _____.
A. Sterilization
B. **Pasteurization**
C. Blanching
D. Canning

Q.25: _____ is commonly applied to plant material in order to destroy some enzyme systems prior to canning, cold storage, freezing or dehydration.
A. **Blanching**
B. Pasteurization
C. Pasteurization
D. Tyndallization

Q.26: Dried foods have Aw of _____ or even less.
A. 1.0
B. 1.5
C. **0.6**
D. 2.0

Q.27: Fresh foods have Aw _____.
A. **0.99**
B. ≤1.0
C. 1.6
D. 2.0

Q.28: Pure water has an Aw (water activity) _____.
A. 0.99
B. **1.0**
C. 1.5
D. 2.0

Q.29: _____ bacteria grow best at refrigeration temperature 4°C–10°C.
A. Thermophilic
B. **Psychrophilic**
C. Mesophilic
D. All above

Q.30: _____ bacteria grow best within the temperature range of 45°C–55°C.
A. Mesophilic
B. **Thermophilic**
C. Psychrophilic
D. All above

Q.31: The efficiency of an enzyme is greatly influenced by the _____.
A. pH
B. Environmental temperature
C. Concentration of enzyme
D. **All above**

Q.32: Pyruvate carboxylase is an example of _____ enzyme.
A. **Ligases**
B. Isomerases
C. Lyases
D. Hydrolases

Q.33: Racemases belong to _____ enzymes.
A. **Isomerases**
B. Ligases
C. Lyases
D. Oxidoreductases

Q.34: Fumarase is an example of _____ enzyme.
A. Ligases
B. Isomerases
C. **Lyases**
D. Hydrolases

Q.35: Esterases, Proteinases, alkali & acid phosphatases belong to _____ enzymes.
A. **Hydrolases**
B. Transferases
C. Oxidoreductases
D. Ligases

Q.36: Transaminase is an example of _____ enzyme.
A. Hydrolases
B. Oxidoreductases
C. Ligases
D. **Transferases**

Q.37: Transaminase is an example of _____ enzyme.
A. Hydrolases
B. Oxidoreductases
C. Ligases
D. **Transferases**

Q.38: Cytochrome oxidase & alcohol dehydrogenase are examples of _____ enzymes.
A. **Oxidoreductases**
B. Transferases
C. Hydrolases
D. Lyases

Q.39: Chemically or bio-chemically, enzymes are primarily _____ in nature.
A. Carbohydrate
B. Lipids
C. Vitamins
D. **Proteins**

Q.40: Some bacteria like _____ produce toxins that cause food poisoning.
A. Clostridium
B. Staphylococcus aureus
C. Mycodesmavin
D. **A & B**

Q.41: Dairy product regularly suffers from rancid, goaty & unclean taints due to excessive concentration of _____ fatty acids.
A. C_{11}–C_{20}
B. C_{20}–C_{22}
C. C_{18}–C_{20}
D. **C_4–C_{10}**

Q.42: When sugars heated under controlled conditions in the absence of water, they form anhydro sugar, that readily polymerize to give typical taint & brown pigment. This process is called _____.
A. Maillard reaction
B. **Caramalization**
C. Browning
D. Purification

Q.43: Color changes leading to brown, grey & others in fresh & cured meat can also arise from _____.
A. Biochemical changes
B. Physical changes
C. **Microbial activity**
D. Enzymes activity

Q.44: When fresh meat in a butcher's shop is cut, the newly exposed surface, on coming in contact with oxygen, becomes _____.
A. Pinkish
B. Brownish
C. Red
D. **Bright red**

Q.45: Oxidative rancidity can be accelerated by the presence of certain divalent & polyvalent _____.
A. **Metals**
B. Light
C. High temperature
D. All above

Q.46: The oxidative rancidity in oils & fats is a typical example of _____ induced deteriorative process in foods.
A. Microbiologically
B. Bio-Chemically
C. **Chemically**
D. Physically

Q.47: The term _____ means self-destruction & refers to the deteriorative changes originating from within the food system.
A. Hydrolysis
B. Proteolysis
C. Putrification
D. **Autolysis**

Q.48: The fruits & vegetables contain an insoluble stiffening material called _____.
A. Pectin
B. Lignin
C. **Proto Pectin**
D. Gums

Q.49: Clostridium botulinum & Clostridium sporogenes are _____ organisms.
A. Thermophilic spore forming
B. **Mesophilic spore forming**
C. Psychrophilic
D. None

Q.50: Most food poisoning organisms prefer to grow in the pH range of _____.
A. **Greater than 4.5**
B. Less than 4.5
C. 5
D. Above 5

Q.51: Foods with a pH range of _____ are called low acid foods.
A. Below 3.7
B. 4.5–3.7
C. 5–4.5
D. **5–above**

Q.52: _____ includes all foods that fall within the pH range of 5.0 to 4.5.
A. High acid
B. Acid foods
C. **Medium acid foods**
D. Low acid foods

Q.53: Foods within the pH range _____ are called acid foods.
A. Below 3.7
B. **4.5–3.7**
C. 4.5–5
D. 5 & above

Q.54: Foods having pH of below 3.7 are called _____.
A. **High acid food**
B. Acid foods
C. Medium acid foods
D. Low acid foods

Q.55: Okra, Green Peas, Green beans & leafy vegetables _____.
A. **Low acid foods**
B. Medium acid foods
C. Acid foods
D. High acid foods

Q.56: Lime, Lemon Juice and Pickles _____.
A. Low acid food
B. Acid foods
C. Medium acid foods
D. **High acid foods**

Q.57: Apple, Guava, Mango, Orange, Pineapple, Tomato are _____.
A. **Acid foods**
B. Low acid foods
C. Medium acid foods
D. High acid foods

Q.58: The foods in which the moisture content ranges between 80–95% are called _____.
A. **Perishable foods**
B. Semi-perishable foods
C. Stable foods
D. High acid foods

Q.59: The moisture content of natural semi-perishable foods ranges between _____.
A. 50–60%
B. 70–80%
C. 60–90%
D. **50–70%**

Q.60: The foods in which the moisture content is less than/below 15% are _____.
A. **Stable foods**
B. Semi-perishable foods
C. Perishable foods
D. Acid food

Q.61: _____ classifies all foods into 3 broad categories: Stable, semi-perishable and perishable.
A. Chemist
B. Nutritionist
C. **Food processor**
D. All above

Q.62: Cysteine, Cystine & Methionine are _____ amino acids.
A. **Sulphur containing**
B. Hydrogen containing
C. Copper containing
D. Mg containing

Q.63: Ascorbic acid deficiency causes _____.
A. **Scurvy**
B. Night blindness
C. Rickets
D. Beri Beri

Q.64: Vit. C is also called _____.
A. Malic acid
B. Citric acid
C. **Ascorbic acid**
D. Tartaric acid

Q.65: Biotin is the name given to Vit. _____.
A. **Vit. H**
B. Vit. C
C. Vit. D
D. Vit. E

Q.66: Folic acid deficiency causes _____.
A. Night blindness
B. Rickets
C. Beri Beri
D. **Anemia**

Q.67: _____ is a yellow, crystalline, water soluble compound.
A. **Riboflavin**
B. Niacin
C. Cholecalciferol
D. Folic acid

Q.68: _____ deficiency causes beriberi.
A. **Vit. B-1**
B. Vit. B
C. Vit. C
D. Vit. D

Q.69: _____ is associated with normal clotting of blood.
A. Vit. C
B. Vit. D
C. **Vit. K**
D. Tocopherol

Q.70: _____ act as antioxidants.
A. **Vit. E**
B. Vit. D
C. Vit. C
D. Vit. A

Q.71: Rickets in Children is the result of deficiency of _____.
A. **Vit. D**
B. Vit. A
C. Vit. C
D. Vit. E

Q.72: _____ is produced in the body by the action of ultraviolet rays of the sun.
A. **Vitamin D**
B. Vit. B
C. Vit. E
D. Vit. A

Q.73: Cholecalciferol is the natural form of _____.
A. Vit. A
B. **Vit. D**
C. Vit. C
D. Vit. K

Q.74: Deficiency of Vit. _____ is associated with night blindness & skin keratinization.
A. **Vit. A**
B. Vit. D
C. Vit. C
D. Vit. E

Q.75: In Pakistan, Food processing industry is the _____ largest employer of labour.
A. 1st
B. **2nd**
C. 3rd
D. 4th

Q.76: The _____ have been used as the basis in all commonwealth countries including Pakistan.
A. American food laws
B. Russian food laws
C. Arabic food laws
D. **British food laws**

Q.77: In dairy industry, a process for producing evaporated milk was patented in _____.
A. 1896
B. **1835**
C. 1840
D. 1842

Q.78: _____ are among the oldest food preservation techniques.
A. Drying and dehydration
B. Irradiation
C. **Sun drying**
D. Cold storage & freezing

Q.79: Appert's work was the discovery of the principle of _____ by heat.
A. Pasteurization
B. **Sterilization**
C. Tyndallization
D. Filteration

Q.80: _____ was the father of canning.
A. Gay-Lussac
B. **Nicolas Appert**
C. Pearson
D. Louis Pasteur

Q.81: _____ is concerned with food supply, food quality and food safety.
A. Food Science
B. **Food Technology**
C. Nutrition Food
D. Food Processing

Q.82: Meat, Fruits, Vegetables & cereals are example of _____.
A. Simple Food
B. **Complex Food**
C. Functional Food
D. Nutritive Food

Q.83: Sugar cane is an example of _____.
A. Complex Food
B. **Simple Food**
C. Nutritive Food
D. All above

Q.84: Cane sugar is called _____.
A. Fructose
B. **Sucrose**
C. Galactose
D. Maltose

Q.85: _____ involves knowledge about the nature of food, its composition, behaviour under different conditions of processing, preservation & storage, the causes of spoilage & the principles underlying methods of processing & preservations.
A. Food Technology
B. **Food Science**
C. Food Preservation
D. Food Processing

Q.86: _____ is the application of scientific & engineering principles to extend the shelf life of food & prevent deterioration.
A. Food Processing
B. Food Science
C. Food Technology
D. **Food Preservation**

Q.87: _____ includes all treatments given to a foodstuff from the place of production to the point of consumption.
A. Food Preservation
B. **Food Processing**
C. Food Science
D. Food Technology

Q.88: Food supply can be increased _____% by reducing post-harvest losses.
A. **20–30**
B. 30–40
C. 10–20
D. 40–50

Q.89: Food losses in Pakistan range from about _____% in cereals.
A. 30
B. **20**
C. 40
D. 35

Q.90: It is estimated that _____% of world production is lost after harvesting.
A. 25
B. **40**
C. 30
D. 45

Q.91: _____ is the Science that deals with the Path of the food in the body.
A. Food Science
B. **Nutrition**
C. Food Processing
D. Food Technology

Food Technology (Answer Key)

1. **C**	2. **D**	3. **B**	4. **A**	5. **A**	6. **B**	7. **C**	8. **D**	9. **B**	10. **C**
11. **B**	12. **C**	13. **C**	14. **D**	15. **D**	16. **B**	17. **C**	18. **D**	19. **A**	20. **B**
21. **A**	22. **B**	23. **A**	24. **B**	25. **A**	26. **C**	27. **A**	28. **B**	29. **B**	30. **B**
31. **D**	32. **A**	33. **A**	34. **C**	35. **A**	36. **D**	37. **D**	38. **A**	39. **D**	40. **D**
41. **D**	42. **B**	43. **C**	44. **D**	45. **A**	46. **C**	47. **D**	48. **C**	49. **B**	50. **A**
51. **D**	52. **C**	53. **B**	54. **A**	55. **A**	56. **D**	57. **A**	58. **A**	59. **D**	60. **A**
61. **C**	62. **A**	63. **A**	64. **C**	65. **A**	66. **D**	67. **A**	68. **A**	69. **C**	70. **A**
71. **A**	72. **A**	73. **B**	74. **A**	75. **B**	76. **D**	77. **B**	78. **C**	79. **B**	80. **B**
81. **B**	82. **B**	83. **B**	84. **B**	85. **B**	86. **D**	87. **B**	88. **A**	89. **B**	90. **B**
91. **B**									